

XP-002148190

AN - 1992-379355 [46]

AP - KR19900001385 19900113

PR - KR19900001385 19900113

TI - Scorched rice beverage prepn. - involves mixing scorched rice powder with water, extracting under pressure, filtering, sterilisation and adding sugar

IW - SCORCH RICE BEVERAGE PREPARATION MIX SCORCH RICE POWDER WATER EXTRACT
PRESSURE FILTER STERILE ADD SUGAR

IN - JANG Y; SHIN J

PA - (NONG-N) NONG SIM CO

PN - KR9107321 B 19910925 DW199246 A23L2/38 000pp

ORD - 1991-09-25

IC - A23L2/38

FS - CPI

DC - D13

AB - KR9107321 A process for scorched rice powder comprises: (a) washing kernel of unhulled rice and soaking in 20-30 deg.C water for 2-3 days; (b) dehydrating it and saccharifying at 20-30 deg.C for 48-60 hrs; (c) drying it with 85 deg.C hot air for 5-6 hrs. and removing its germ; (a) roasting it at 200-230 deg.C for 20-40 min, pulverising into 15-30 mesh, and removing its hull to obtain the scorched-rice powder (I). A scorched-rice beverage is prepd. by mixing the (I) with water, extracting under pressure at 70-90 deg.C for 20-50 min, filtering, sterilising, and adding sugar and CO2.